

Nibbles

House Made Focaccia Chef's Choice of Butter (df*/v*) + £5Pork Puff Scratching Parmesan, Apple Sauce (df*/gf) + £4Mixed Marinated Olives Garlic & Chili (df*/v/gf) + £4Smoked Mixed Nuts (df/v/gf) + £2.5

Game Terrine (**) { Pinot Noir }

Starters Crispy Prosciutto, Grape, Brown Butter Sourdough Crouton + £9

White Onion & Jerusalem Soup (df*/v*) { Sauvignon Blanc }

Infused Chicken Stock Brioche, Crushed Hazelnut, Herb Oil + £9 Nori Rolled Chalk Stream Trout (df*/gf) { Pinot Grigio } Horseradish Cream, Mooli, Radish, Foraged Flowers + £10 St. Ewe Dippy Scotch Egg (df*) { Guest Ale }

Blue Cheese Soldiers, Miso Mayo + £8

Mains

West Country 40-Day Dry Aged Sirloin Steak (df*/gf) { Gamay }

Cep & Chestnut Purée, Beef Fat Chimichurri, Burnt Baby Gem, Parmesan, Fries $\pm £26$

Creedy Caver Roasted Duck Breast (df*/gf) { Merlot }

Buttered Smoked Mash, Blackberry Purée, Chicory, Fresh Blackberries, Jus + £24

Newlyn Day Boat Catch of The Day (df*/gf) { Pinot Grigio }

Shellfish Sauce, Lemon Purée, Beurre Noisette, New Potatoes, Seasonal Green $\pm £23$

Shellfish & Brown Crab Risotto (df*/gf) { Rose }
Pickled Chili, Cavolo Nero Crisp, Burnt Lemon + £20
Spinach & Ricotta Ravioli (df*/v) { House Cocktail }

Spiced Velouté, Walnut & Pumpkin Pesto, Parmesan, Herb Oil $\,+\,£18$

Sides

Parmesan Fries (gf/v) + £5Herby Parish New Potatoes with Smoked Garlic Honey (df/gf/v) + £

Burnt Hispi Cabbage with Beef Fat Chimichurri, Parmesan (df*/gf/v*) + £5

Seasonal Mixed Greens with Almond & Crispy Onion (df/gf*) + £5

Smoked Mash Potato with Parmesan (df*/gf/v) + £5

Desserts

The Barley Sheaf Sticky Toffee Pudding { Pedro Ximénez }

Vanilla Ice Cream, Toffee Sauce (v) + £8

White Chocolate Parfait (gf/v) { Sherry }

Blackberries, Chocolate Truffle, Mirror Glaze + £8

House Made Ice-cream or Sorbet

Vanilla Cone, Marshmallow, Cotton Candy (v) + £5.5

Petit Fours (v) + £5.5

We cook with all allergens in our kitchen